

Asparagus lucidus (Convallariaceae), 48697. **Asparagus.** From Kuliang Hills, near Foochow, Fukien, China. Seeds collected by Mr. J. B. Norton, agricultural explorer. "A climbing vine of great beauty, growing commonly on the moist wooded slopes of ravines. Its graceful foliage and habit make it very attractive. The fleshy roots are said to be used by the Chinese for conserves." (Norton.)

Chamedorea sp. (Phoenicaceae), 49325. **Pacaya.** From Coban, Guatemala. Plants collected by Mr. Wilson Popenoe, agricultural explorer. "No. 236. The **pacaya** or Guatemalan salad palm, a species which was introduced into the United States in 1917 (see S. P. I. No. 44059), but which is worthy of a wider trial than has yet been given it. It is a tender plant, probably suitable for cultivation in the United States only in southern Florida. It likes half-shade, plenty of moisture, and a soil rich in humus. It is a handsome small palm reaching about 20 feet in height, with a straight trunk about 2 inches in diameter, and a crown of graceful pinnate leaves about 6 feet long. In Guatemala the leaves are often cut and used for house decoration. The young inflorescences, which are taken before the spathes are open, furnish the popular dish, pacaya salad. They can also be fried in batter or boiled with other vegetables. They have a slightly bitter taste. If these inflorescences could be produced commercially in southern Florida, pacaya salad would undoubtedly find a place upon the menus of large hotels and restaurants in northern cities." (Popenoe.)

Colocasia esculenta (Araceae), 49020. **Taro.** From Kaying, Kwangtung, China. Tubers presented by Rev. J. H. Giffin, American Baptist Academy. "Here in Kaying the Penang taro is considered delicious, but it does not grow large. The corm of the Penang taro is usually larger than that of the other kinds, but the small tubers are smaller than those of other kinds. There are also fewer tubers; that is, a Penang corm has usually not more than four small tubers, while other varieties have many." (Giffin.)

"The Penang taro is considered to be the finest flavored of all the known varieties of this important food crop. It is distinguished from other taros by the purple fibers which traverse the white flesh and by a characteristic delicious fragrance which develops during cooking. The Penang differs also from the Trin-